



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION
 DEVELOPMENT SERVICES DEPARTMENT
 1130 Civic Center Boulevard, Suite A
 Yuba City, CA 95993
 Ph# (530) 822-7400 Fax# (530) 822-7220

Date 11-30-16
 Page 1 of 3

RETAIL FOOD FACILITY INSPECTION REPORT

DBA: El Zarape Permit Holder: David Gonzalez Jr.
 Address: 1005 Stafford Way City: Yuba City Zip: 95991 Phone: (530) 755-2888
 Computer #: _____

- Initial Routine Re-inspection Complaint Complaint Re-inspection Consultation Construction Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable
 COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

RISK FACTOR INTERVENTIONS				APPROVED RETAIL PRACTICES	
	COS	MAJ	MIN		MIN
DEMONSTRATION OF KNOWLEDGE				SUPERVISION	
1. Demonstration of knowledge; food safety certification			/	24. Person in charge present and performs duties	
Food Safety Cert Name: <u>not on site</u> Exp. Date: <u>Antimera Becerra 1/1/20</u>				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusion				25. Personal cleanliness and hair restraints	
3. No discharge from eyes, nose, or mouth; no open wounds				26. Approved thawing methods used, frozen food	
4. Proper eating, tasting, drinking or tobacco use				27. Food separated and protected	
PREVENTING CONTAMINATION BY HANDS				28. Washing fruits and vegetables	
5. Hands clean and properly washed; gloves used properly				29. Toxic substances properly identified, stored, used	
6. Adequate handwashing facilities supplied & accessible			/	FOOD STORAGE/DISPLAY/SERVICE	
TIME AND TEMPERATURE RELATIONSHIPS				30. Food storage; food storage containers identified	
7. Proper hot and cold holding temperatures			/	31. Consumer self-service	
8. Time as a public health control; procedures & records				32. Food properly labeled & honestly presented	
9. Proper cooling methods			/	EQUIPMENT/UTENSILS/LINENS	
10. Proper cooking time & temperatures				33. Nonfood contact surfaces clean	
11. Proper reheating procedures for hot holding				34. Warewashing facilities: installed, maintained, used; test strips	
PROTECTION FROM CONTAMINATION				35. Equipment/Utensils approved; installed; clean; good repair, capacity	
12. Returned and reservice of food				36. Equipment, utensils and linens: storage and use	/
13. Food in good condition: safe and unadulterated				37. Vending machines	
14a. Food contact surfaces: clean and sanitized				38. Adequate ventilation and lighting; designated areas, use	
14b. Proper warewashing and sanitizing procedures				39. Thermometers provided and accurate	/
Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia	
Sanitizer Concentration (ppm): <u>~100</u> <u>180 P</u>				Sanitizer Concentration (ppm): _____	
FOOD FROM APPROVED SOURCES				PHYSICAL FACILITIES	
15. Food obtained from approved source				41. Plumbing: proper backflow devices	
16. Compliance with shellstock tags, condition, display				42. Garbage and refuse properly disposed; facilities maintained	
17. Compliance with Gulf oyster regulations				43. Toilet facilities: properly constructed, supplied, cleaned	
CONFORMANCE WITH APPROVED PROCEDURES				44a. Premises kept free of debris and unnecessary equipment	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44b. Appropriate use of equipment	
CONSUMER ADVISORY				44c. Janitorial area, provided maintained, and kept clean	
19. Raw, undercooked, and confectionary containing alcohol foods				44d. Employee personal items stored in approved location	
HIGHLY SUSCEPTIBLE POPULATIONS				44e. Facility is equipped to prevent vermin entrance/harborage	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				PERMANENT FOOD FACILITIES	
WATER/HOT WATER				45. Floor walls and ceilings: built, maintained, and clean	
Ware Sink Temp <u>>20 F</u> Hand Sink Temp <u>>100 F</u>				46. No unapproved private homes/living or sleeping quarters	
LIQUID WASTE DISPOSAL				SIGNS/REQUIREMENTS	
22. Sewage and wastewater properly disposed				47. Signs posted; last inspection report available	
VERMIN				COMPLIANCE & ENFORCEMENT	
23. No rodents, insects, birds, or animals				48. Plan Review	
				49. Permits Available <u>through 12-1-16</u>	
				50. Impoundment	
				51. Permit Suspension	
				52. Other	
				NON-PERMANENT FOOD FACILITIES	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	

Owner/Operator: [Signature] Title: Manager REHS: [Signature] Form Updated 10/22/13



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 Address: 1005 Stafford Way City: Yuba City Zip: 75991 Phone: (530) 755-2888

ITEM/LOCATION	TEMP.	ITEM/LOCATION	TEMP.
Chili Verde - HH	✓ 158°F	Reach-in	✓ 39°F
Diced Tomatoes - prep - CH near grill	X 48°F	Walk-in -	✓ ~39°F
Sliced Tomatoes - prep - CH near grill	45°F	Beans - Walk-in	~ 41°F
Prep unit - under counter	✓ 40°F	Ham - sliced	X 46°F
Cold hold - beneath grill	✓ 31-34°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

- ③ In walk-in, a bowl of chicken is cooled with a cloth cover.
 Use only food-grade covers such as plastic wrap.
 - Cheese stored in walk-in in plastic crates. Store food only in easily cleanable, food-grade containers.
- ③ Thermometers not easily located. Provide thermometers to check temperatures.
- ④ Wet wiping cloths present on kitchen counters. Store wet wiping cloths in sanitizer solution (e.g. 100 ppm chlorine or 200 ppm quaternary ammonia solution) between uses.
- ⑥ No paper towels inside of dispensers at bar, east hand sink, and basement men's restroom. Provide paper towels inside of dispenser.
- ③ Standing water in key refrigerator. Repair to drain properly.
- ③ Four of five CO₂ cylinders not secured. Secure all CO₂ cylinders to a wall or rigid structure.
- ③ Beans cooled in deep containers. Cool beans in shallower containers to promote safer cooling and shorter cooling times.

Owner/Operator: Dilcher Title: Manager REHS: [Signature]



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OBSERVATIONS AND CORRECTIVE ACTIONS

⑦ Diced tomatoes near grill are at 48°F. Maintain diced tomatoes at 41°F or less or 45°F or less if discarded after 12 hours.

① No food handlers certificates on site. Provide food handlers certificates on site within 30 days.

No further violations noted at this inspection.

Owner/Operator: David Chu Title: Manager

REHS: [Signature]